SPECIFICATION

APPARATUS FOR USE WITH PIZZA DOUGH

BACK GROUND OF THE INVENTION

The present invention is directed to the field of preparing and maintaining pizza dough. More specifically the present invention is directed to an apparatus for use in making non-round pizza.

Pizza is a popular food all over the world. Typically a pizza consists of dough, rolled out, and covered by one or more toppings, and baked. Common toppings include cheese, tomato, meat (e.g. sausage, peppers, ...), and vegetables (e.g. mushrooms, onions, ...).

The most common shape for a pizza is circular. Such a pizza is usually cut into wedges to be served as "slices". However, other shapes of pizza are known as well. One such shape is rectangular. A type of pizza commonly referred to as Sicilian is usually of a rectangular shape.

Usually pizza dough is made and stored for some period in advance of the time that the toppings are added and the combination is baked. Presently there are devices for storing round pieces of dough. When it is time to use the dough for a standard circular pizza it is a simple matter to roll out and twirl out the round piece of dough into a circular shape for what ultimately will become the crust of the pizza. However, when one wishes to make a non-circular pizza it is more troublesome to roll the previously stored dough into the non-circular shape and maintain it in such shape. Thus there is a need for a device to assist the pizza maker in storing and maintaining the dough for non-circular style pizza.

The present invention is intended for use in the preparation of dough for the making of non-circular pizza such as Sicilian style pizzas at pizzerias and other restaurant establishments which prepare and sell pizzas. The invention allows for the storage of freshly made dough in the shape of the pizza to be made so as to maintain the shape, texture and moisture of the dough prior to its eventual use.